



AWRI
COMMERCIAL SERVICES
SO MUCH MORE THAN JUST A GREAT LAB

Purchase order

Company Name _____

Contact Person _____

Email _____

Mobile _____ Customer Order No (if required) _____

Telephone _____ AWRI Quote No (if applicable) _____

Sample/s description (This description will appear on your analytical report) _____

Table wine Sparkling Fortified Sweet (>30 g/L) Juice (use plastic containers only) Grapes Other

Export certificates

- Certificate of analysis*
- EU export (V11) – packaged
- EU export (V11) – bulk
- Japanese export certificate
- Brazil certificate of origin
- Taiwanese certificate

Group analyses

- WineScan (alcohol, glucose + fructose, pH, titratable acidity (7.0 & 8.2), VA (as acetic acid), specific gravity)
- Metals (Cu, Fe, K, Na, Ca, Mn)
- Metals for China (Mn, Cu, Fe)
- Allergens (total egg white and milk protein residue)
- Stability (heat and cold)
- Organic acid profile (citric, tartaric, malic, lactic, acetic, succinic, glucose, fructose and glycerol)

Micro analyses

- Brettanomyces (micro plating)
- Rapid Brettanomyces (Veriflow™)
- Sterility (micro plating)
- Micro ID (DNA sequencing)
- Microscopic Perusal

Sensory analyses

- Quality assessment panel

*The analysis component of the Wine Australia Continuing Approval Application. Required for all international exports over 100 litres.

Analysis

- | | | | |
|--|--|---|---|
| <input type="checkbox"/> Alcohol | <input type="checkbox"/> Cold stability | <input type="checkbox"/> Malic acid (WineScan<0.4g/L) | <input type="checkbox"/> Sugar free extract |
| <input type="checkbox"/> Allergen - egg white protein | <input type="checkbox"/> Colour intensity OIV | <input type="checkbox"/> Manganese (Mn) | <input type="checkbox"/> Sulfate (as K ₂ SO ₄) |
| <input type="checkbox"/> Allergen - milk protein | <input type="checkbox"/> Colour profile red wine (modified somers) | <input type="checkbox"/> Optical density ____nm | <input type="checkbox"/> Sulfur dioxide-free |
| <input type="checkbox"/> Ascorbic acid | <input type="checkbox"/> Copper (Cu) | <input type="checkbox"/> Optical rotation | <input type="checkbox"/> Sulfur dioxide-total |
| <input type="checkbox"/> Bentonite trial | <input type="checkbox"/> Dissolved oxygen | <input type="checkbox"/> pH | <input type="checkbox"/> Tannins red wine (modified somers) |
| <input type="checkbox"/> Brix | <input type="checkbox"/> Filterability | <input type="checkbox"/> Pinking | <input type="checkbox"/> Titratable acidity (pH 7.0) |
| <input type="checkbox"/> Calcium (Ca) | <input type="checkbox"/> Glucose + fructose | <input type="checkbox"/> Potassium (K) | <input type="checkbox"/> Titratable acidity (pH 8.2) |
| <input type="checkbox"/> Carbon dioxide | <input type="checkbox"/> Heat stability | <input type="checkbox"/> Reducing sugar (Rebelein) | <input type="checkbox"/> Turbidity |
| <input type="checkbox"/> Citric acid | <input type="checkbox"/> Iron (Fe) | <input type="checkbox"/> Sodium (Na) | <input type="checkbox"/> Volatile acidity (as acetic acid) |
| <input type="checkbox"/> Chloride (as NaCl) | <input type="checkbox"/> IR investigation | <input type="checkbox"/> Sorbic acid | <input type="checkbox"/> YAN (Yeast assimilable nitrogen) |
| <input type="checkbox"/> Codex testing (tartaric, citric, malic, ascorbic acid, PMS, DAP, PVPP, potassium carbonate) | <input type="checkbox"/> Laccase activity | <input type="checkbox"/> Specific gravity | <input type="checkbox"/> Other _____ |
| | <input type="checkbox"/> Malic acid (<0.05g/L) | <input type="checkbox"/> Sucrose | _____ |
| | | <input type="checkbox"/> Sugar content total | _____ |

For further details please visit our website: http://www.awri.com.au/commercial_services/analytical_services/

Trace Analysis

- | | | | |
|--|---|--|--------------------------------------|
| <input type="checkbox"/> Amino acid profile | <input type="checkbox"/> Indole | <input type="checkbox"/> Ochratoxin A | <input type="checkbox"/> Other _____ |
| <input type="checkbox"/> 4-Ethylphenol and 4-Ethylguaiacol | <input type="checkbox"/> Low molecular weight sulphide | <input type="checkbox"/> Phosphorous acid | _____ |
| <input type="checkbox"/> Ethyl carbamate | <input type="checkbox"/> Methoxypyrazines | <input type="checkbox"/> Rhodamine | _____ |
| <input type="checkbox"/> Eucalyptol (1,8-cineole) | <input type="checkbox"/> Multi residue assay (LC/MS/MS) | <input type="checkbox"/> Smoke taint panel | _____ |
| <input type="checkbox"/> Halogenated phenols | <input type="checkbox"/> Natamycin | <input type="checkbox"/> TCA* (Samples should be submitted in glass jars with double layered aluminium foil between the jar and lid) | |
| | <input type="checkbox"/> Oak volatiles | | |

*For further details regarding sample submission please visit our website: http://www.awri.com.au/commercial_services/analytical_services/

Acceptance by the AWRI of this work, following the receipt of a purchase order for analysis, is subject to the terms and conditions and conditions which are posted on our website. I hereby acknowledge that the person signing this purchase order is an authorised representative of the Company and has the authority to bind me / us into a contractual agreement.

Signature: _____

Name [Print]: _____

Date: _____

Position / title: _____

Please enclose this purchase order with the samples



The Australian Wine Research Institute Ltd
Corner of Hartley Grove & Paratoo Road
Urrbrae (Adelaide) SA 5064
PO Box 197 | Glen Osmond
SA 5064 | Australia

ABN 83 007 558 296
T +61 8 8313 6600
F +61 8 8313 6621
E commercialservices@awri.com.au
www.awri.com.au

Scan this QR Code on your mobile and be linked to this document on our website.